

AKL 446



IGNIS



QUICK USE GUIDE

PRIOR TO FIRST USE:

1. Remove any cardboard protection from the oven cavity and all the accessories.
2. Heat the oven at 200°C for one hour approx. to eliminate the odours and smokes of the protective greases.

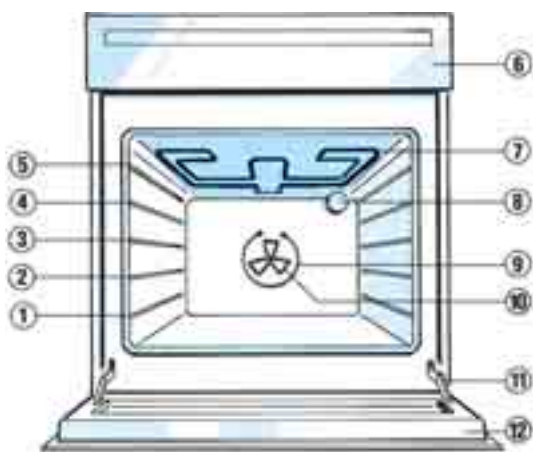
EVERY DAY USE:

1. Place the food in the oven.
2. Select the function (see page 6).
3. Select the temperature (see page 6).

To get full satisfaction of your appliance, please read carefully your instruction manual.

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THE OVEN AND ITS ACCESSORIES



1-2-3-4-5. Runner positions

6. Panel

7. Grill

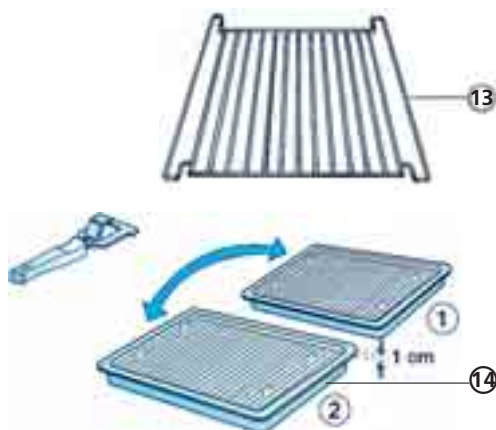
8. Oven interior light

9. Rear heating element (not visible)

10. Fan

11. Oven door hinges

12. Oven door

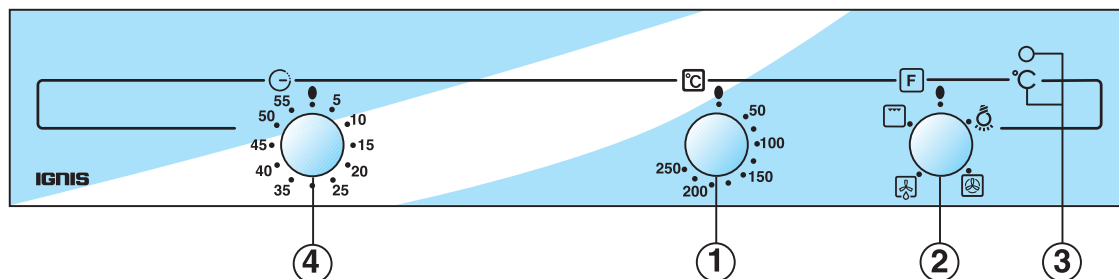


13. Wire shelf: to be used as a support for casseroles, cake tins, and any other cooking utensil. It can be positioned in two different ways (↘ or ↙) and on any available runner.

14. Grill pan set

It can be adjusted to two different positions. In position 1 it is 1 cm closer to the heating element than in position 2.

THE PANEL



1. Thermostat control knob

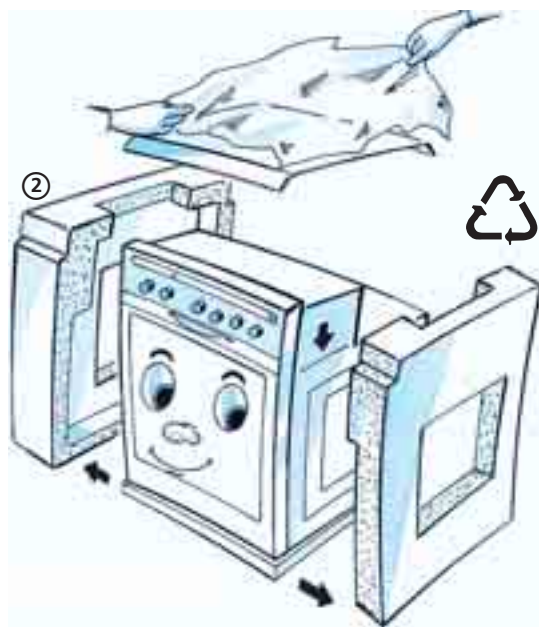
2. Functions selector

3. Temperature red lamp

4. Minute minder

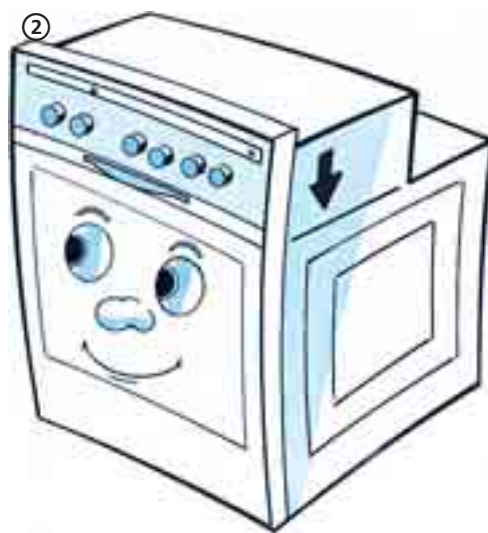
BEFORE USING THE OVEN

1. Packaging (plastic bags, polystyrene parts, etc.) must be stored out of the reach of children as they are potentially dangerous.
- ② The package is recyclable and is marked with the recycling symbol ♻️.
3. Check that the oven is not damaged and that the door closes tightly.
4. Please ensure that the installation and the electrical connection have been carried out by a qualified technician, following the manufacturer's instructions and in compliance with local safety regulations.
5. Take out all the accessories in your oven, and start your appliance at the temperature of 200°C for one hour in order to eliminate bad smell and fumes, caused by the insulation and coating protection grease of the heating elements.
We suggest you to open your windows during this operation.



PRECAUTIONS AND GENERAL SUGGESTIONS

1. **Warning:**
Before any maintenance operation, disconnect the electricity leading to the oven at the main power supply. Failure to do so could result in electrical shock or personal injury.
- ② Do not lift the oven by the door handle, but lift it at the sides as illustrated (see arrow).
3. During the operation and immediately after use, some oven parts (i.e. oven door glass) are hot. Avoid touching them.
4. **Attention**
Accessible parts may be hot when the grill is in use. Keep young children away from the oven.
5. Use protective oven gloves to remove hot dishes or removing pans/trays.
6. Do not keep any inflammable items in the oven. If the appliance is inadvertently switched on, they could catch fire.
7. Make sure that electric cables do not get trapped in the hot oven door.
8. The Manufacturer cannot be held responsible for injuries to persons or properties derived from improper, wrong or unreasonable use of the oven.
9. The appliance is built with re-usable material. When scrapping follow the local environmental-protecting regulations. Render the oven inoperative. Cut the power cable off.
10. Do not cover the oven bottom with aluminium foils.





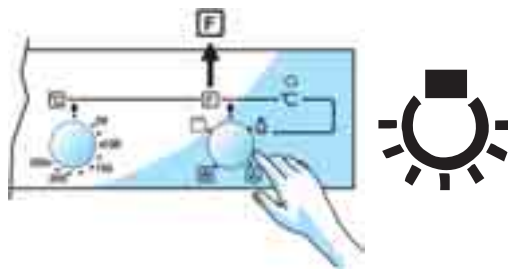
HOW TO USE THE OVEN FUNCTIONS

OVEN LIGHT

The oven light can be useful when cleaning the oven.

HOW TO OPERATE

Turn the selector knob **F** to symbol .



HOW TO USE THE FAN FUNCTION

This functions is ideally suited to defrost food at ambient temperature.

Note:

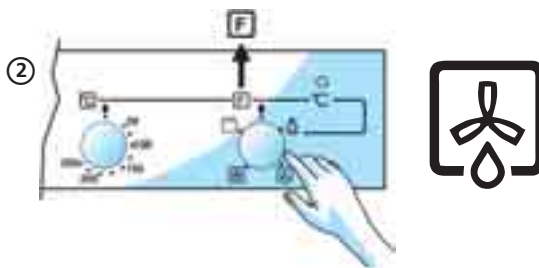
To avoid dehydration, keep the food wrapped or in their container.

HOW TO OPERATE

1. Place food on the tray.
- ②. Turn the selector knob **F** to symbol .
The oven light switches on.

At the end of the fan function

3. Turn the selector knob anti-clockwise to position 0.



HOW TO USE THE OVEN FUNCTIONS

HOW TO USE THE FORCED AIR FUNCTION

This function is ideally suited to cook at the same time on different levels the same or different types of food, such as roast and fish without flavour contamination.

When cooking on different runners, you have to cook foods that require approx. the same temperature.

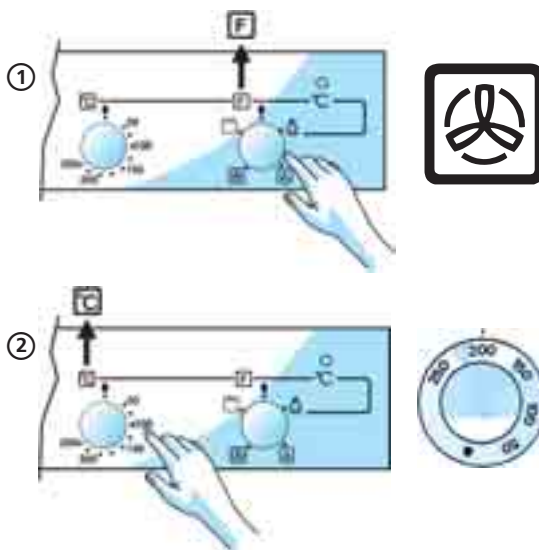
HOW TO OPERATE

1. Turn selector knob **F** to symbol . *The oven light switches on.*
2. Turn the thermostat knob **°C** clockwise to the temperature required. *The red thermostat lamp switches on.*

Whenever the temperature selected has been attained, the red lamp will switch off.

At the end of cooking

3. Remove the baking tray that is first ready and continue cooking the other baking tray.
4. Turn selector knob anti-clockwise to position 0.
5. Turn the thermostat knob anti-clockwise to position ●.



FOOD	PREHEATING	RUNNER (starting from the bottom)	TEMPERATURE °C	COOKING TIME (mins approx.)
Apple plate	no	2	180	35-45
Small cakes	no	1+3	175	35-40
Scones	yes	1+3	200	10-15
Roastbeef + potatoes + fruit pie	no	1 3	190	60-70 35-40
Yorkshire pudding (12 buns)	no	2	200	25-30

N.B.: Cooking times are indicative.

HOW TO USE THE OVEN FUNCTIONS

GRILL FUNCTION

This function is ideally suited to grill **small pieces of meat** (steaks, sausages, wurstels) and to brown bread.

HOW TO OPERATE

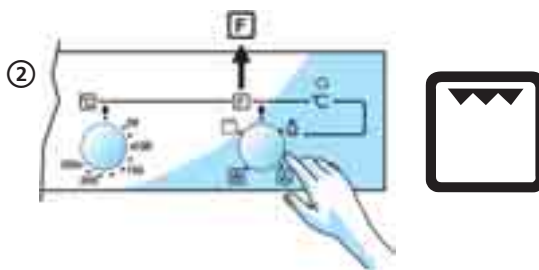
Note:

During cooking, the door must remain open.

1. Place meat on the grid and the baking tray underneath. We suggest you to pour some water into the baking tray to reduce smoke and grease spatters.
- ②. Turn the selector knob **F** to symbol . The oven light switches on.
3. Turn meat half way through cooking.

At the end of cooking

4. Turn the selector knob anti-clockwise to position 0.



FOOD	PREHEATING	RUNNER (starting from bottom)	COOKING TIME (mins approx.)
Toasts	yes	4 (grid only)	1-3
Pork chops	yes	3 (pan set)	30-35
Spits	yes	3 (pan set)	35-40
Bacon rasher	yes	4 (pan set)	15-20
Sausages	yes	3 (pan set)	25-35

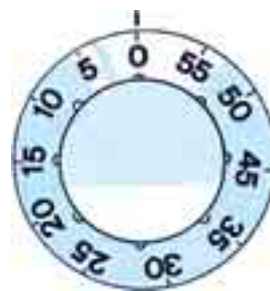
N.B.: Cooking times are indicative.

HOW TO USE THE OVEN FUNCTIONS

MINUTE MINDER

- The minute minder is a mechanical clock, whose range is from 1 to 60 minutes.
- Turn the knob clockwise to the required cooking time.
- At the end of the cooking time, the alarm will ring.

Each time you use the minute minder, we suggest you turn the knob of one complete turn and then you come back to the time required to reset the warning signal.



HOW TO MAINTAIN THE OVEN AND ITS ACCESSORIES

- After each use, let the oven cool down, and clean it to avoid that any incrustation is repeatedly heated.
- Do not use abrasives. If food soil is hard to remove, use oven cleaners following the instructions on the package.
- Clean the exterior with a sponge dampened in lukewarm water. **Do not use abrasives.**
- Clean the oven door glass and the lamp cover glass with a dishwashing liquid.
- Wash accessories in the dishwasher or manually using an oven cleaning product.
- When using the oven for a long time, there might be some condensation on the inside door and on the gasket. Please wipe it.



HOW TO REMOVE THE OVEN DOOR (for cleaning purposes)

1. Open oven door.
2. Lift hinge levers (A).
3. Lift and pull out oven door.
4. Remount the oven door reversing the sequence.





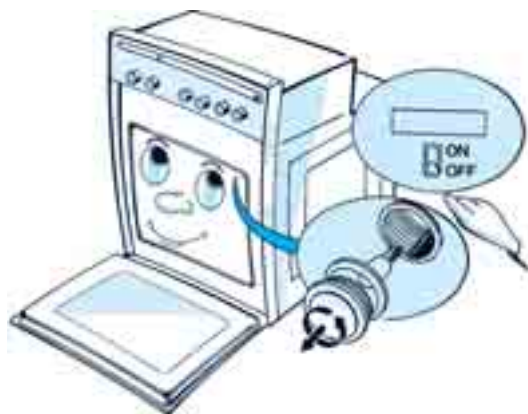
HOW TO MAINTAIN THE OVEN AND ITS ACCESSORIES

HOW TO REPLACE THE OVEN LAMP

1. Switch off electricity at the mains.
2. Unscrew the lamp cover.
3. Replace the bulb.
4. Remount the lamp cover.
5. Switch on electricity.

Note:

Use only a replacement bulb of 25 Watts 230 V, Type E-14 T 300°C, available from our After-Sales Service.



TROUBLE-SHOOTING GUIDE

1. The oven does not heat:

Check:

- Has the selector knob been set on the required function?
- Has a temperature been selected?
- Is there a power failure?

2. The interior light does not switch on:

Check:

- Is there is a power failure?
- Is the bulb faulty? If so, replace it.



AFTER-SALES SERVICE

Before calling for Service:

- Check the above trouble-shooting guide carefully to see if you can correct the fault yourself.
- Re-start oven to check if it is operating properly.
- If both attempts fail, please call for After-Sales Service.

Describe the fault and give the model N° indicated on the right side, inside the oven and Service N° of your appliance, your address and phone N°.

An additional kit consisting of an oven door glass and of relevant mounting components, is available by the After-Sales Service. The use of the kit reduces the temperature of the outer oven surface and is strongly recommended if there are Kids in the house.

The kit code is: 4819 310 39186.



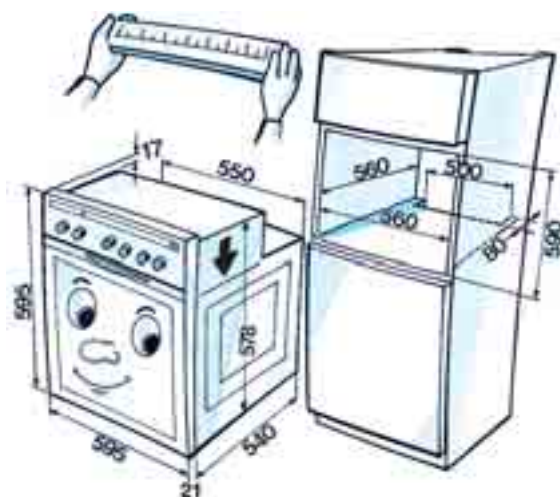
INSTALLATION

General hints

- This appliance must be installed by a competent electrician, with all electrical and installation requirements prescribed by local regulations and manufacturer instructions.
- The furniture in contact with the oven must be heat-resistant (80°C).
- Remove any packaging material from inside the oven.
- **Leave the oven to stand on its polystyrene packaging base to avoid damaging the oven bottom.**

BUILDING-IN

- **Do not lift the oven by the door handle, but lift it at the sides as illustrated (see arrow).**
- The oven has been designed for building-in in a column.
- The oven and housing dimensions are illustrated in opposite figure.
- To ensure a correct ventilation, respect the ventilation gaps shown in opposite figure.
- Install the oven in the housing, lifting it at the sides, taking care not to trap the wires of the electrical supply cable.
- Fix the oven to the housing tightening the screws (E) and (F) as illustrated.



ATTENTION

- Prior to any intervention, disconnect the oven from the mains supply.
- After installation, electric parts must not be accessible.

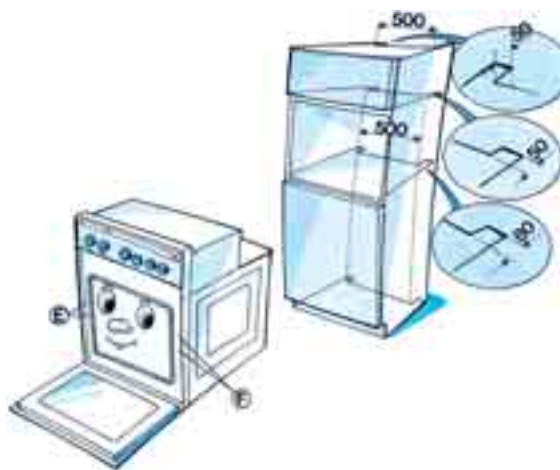
A multiple circuit breaker with a space between the contacts of 3 mm or more must be fitted. (LS switches, fuses, relays).

The technician is responsible for the correct installation of the appliance and of its compliance with local regulations.

- **The earthing of this appliance is compulsory by law:** for this reason all current and earth conductors must be of appropriate size.

Note:

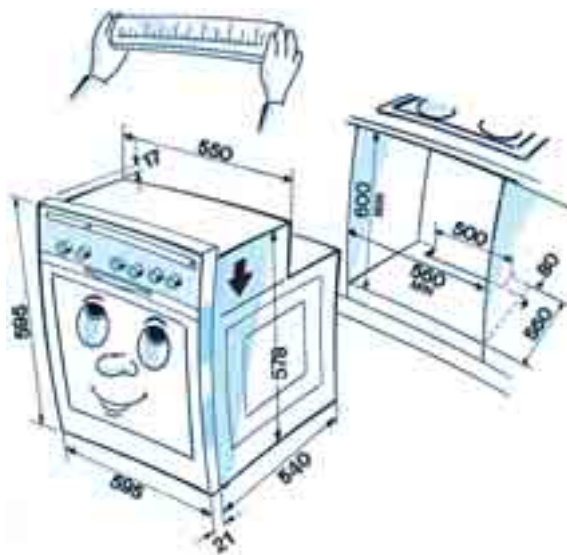
To allow for proper ventilation, we recommend that you left two openings of min. 500x80 mm and 500x50 mm inside the cabinet (see drawing).



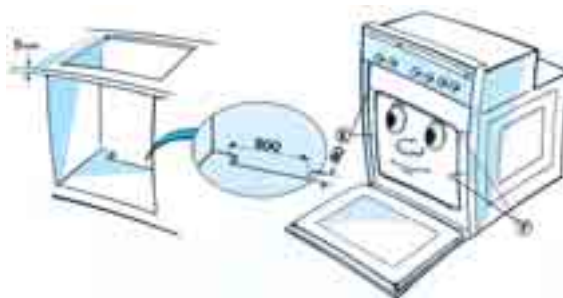


BUILDING-IN

- The oven has also been designed for building-in under a cooktop.



NOTE: To allow for proper ventilation, we recommend that you left an opening of 500 x 80 mm in the lower section of the housing.
An additional opening of 5 mm is required between the oven top rim and the cooktop lower rim: this opening must not be closed by strips or housing crosspieces.



OVEN COMPLIANCE WITH REGULATIONS

Declaration of conformity C€

- This oven is suitable for contact with foodstuffs, and complies with EEC Directive 89/109.
- This oven has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This oven has been designed, constructed and marketed in compliance with:
 - safety requirements of EEC Directive "Low voltage" 73/23;
 - protection requirements of EEC Directive "EMC" 89/336;
 - requirements of EEC Directive 93/68.





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